

## **ASIAN BEEF SOUP WITH 4 ONIONS AND MUSHROOMS**

Serves 4 - 6

## Ingredients Amount

Oil, canola 2 - 4 tablespoons

Onion, red julienned 1 small Onion, yellow or white, julienned 1 small

Shallots, julienned 1 large or 2 small Mushrooms, button, sliced 1/2 pound Garlic, minced 2 - 4 cloves

Beef stock 4 cups

Soy sauce 2 tablespoons

Chili, red or green w/seeds, minced 2 each Sirloin, sliced thin or diced 3/4 lb Salt and black pepper To taste Rice noodles 1 lb Onion, green, diced 1 bunch Cilantro, fresh chopped 1/3 cup

## Method:

- Put oil in bottom of soup pot, when hot put in onions and shallots.
- Sauté with medium heat until soft, add mushrooms and garlic
- Sauté onions, mushrooms and garlic until mushrooms are cooked
- Add stock, soy sauce and chilies, stir, bring to a simmer and cook uncovered 20 minutes
- Soak rice noodles in warm water until soft, drain
- Add beef, cook 3-5 minutes
- Place rice noodles and green onions in bottom of bowl, pour soup over noodles & onions, garnish with cilantro



